

Please amend Claim 9 as follows:

9. (Once Amended) A method of raising an animal, comprising feeding said animal material [microorganisms or extracted omega-3 HUFAs] selected from the group consisting of microorganisms of the genus Thraustochytrium or Schizochytrium in whole cell form [Thraustochytriales], lipids [omega-3 HUFAs] extracted from microorganisms of the genus Thraustochytrium or Schizochytrium [Thraustochytriales], and mixtures thereof [in an amount effective to increase the content of omega-3 HUFAs in said animal].

Please add the following claims 73-88:

1. A food product, comprising:

a) lipids extracted from a fermentation process for growing microorganisms selected from the group consisting of microorganisms of the genus *Thraustochytrium*, microorganisms of the genus *Schizochytrium* and mixtures thereof, wherein said microorganisms are capable of effectively producing lipids containing mixtures of omega-3 and omega-6 highly unsaturated fatty acids under conditions comprising:

i) salinity levels less salinity levels found in seawater;

ii) a temperature of at least about 15°C; and

b) food material.

2. A food product, as claimed in Claim 1, wherein said food material is animal food.

3. A food product, as claimed in Claim 1, wherein said food material is human food.

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A food product, as claimed in Claim 53, wherein said microorganisms have been cultured in a medium comprising a sodium concentration less than about 8.58 g/l.

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A food product, as claimed in Claim 53, wherein said microorganisms have been cultured in a medium comprising a sodium concentration less than about 8.61 g/l.

Rule 1.126 6 58
A food product, as claimed in Claim 53, wherein said microorganisms are selected from the group consisting of *Schizochytrium* having the identifying characteristics of ATCC Accession No. 20888 and mutant strains derived therefrom, *Schizochytrium* having the identifying characteristics of ATCC Accession No. 20889 and mutant strains derived therefrom, *Thraustochytrium* having the identifying characteristics of ATCC Accession No. 20890 and mutant strains derived therefrom, *Thraustochytrium* having the identifying characteristics of ATCC Accession No. 20891 and mutant strains derived therefrom, and *Thraustochytrium* having the identifying characteristics of ATCC Accession No. 20892 and mutant strains derived therefrom. 1 53

Rule 1.126 7 58
A food product, as claimed in Claim 53, further comprising an antioxidant added to a fermentation medium prior to harvesting of said microorganisms or added to said food product during post harvest process of said microorganisms. 11 53

Rule 1.126 8 58
A food product, as claimed in claim 53, wherein said food product is packaged under non-oxidizing conditions.

Rule 1.126 9 58
A food product, as claimed in claim 53, wherein said food product is extruded to reduce the amount of oxygen that reaches the omega-3 highly unsaturated fatty acid as compared to the amount of oxygen that would reach the omega-

5 3 highly unsaturated fatty acid in an analogous food product which has not been extruded.

10 ~~62~~ ⁶² 62. A food product, as claimed in claim 28, wherein said food material has an absence of a fishy odor.

~~63~~ ⁶³ 63. A method, as claimed in Claim 17, wherein said seafood is shrimp.

~~64~~ ⁶⁴ 64. A method, as claimed in Claim 13, wherein said material is microorganisms of the genus *Thraustochytrium* or *Schizochytrium* in whole cell form.

~~65~~ ⁶⁵ 65. A method, as claimed in Claim 17, wherein said material is microorganisms of the genus *Thraustochytrium* or *Schizochytrium* in whole cell form.

~~66~~ ⁶⁶ 66. A method, as claimed in Claim 18, wherein said material is microorganisms of the genus *Thraustochytrium* or *Schizochytrium* in whole cell form.

~~67~~ ⁶⁷ 67. A process for raising an animal as claimed in Claim 9, wherein said microorganisms of the genus *Thraustochytrium* or *Schizochytrium* in whole cell form are in a form selected from the group consisting of a washed biomass, an acidified biomass, an acidified pasteurized or flash heated biomass or a dried biomass.

~~68~~ ⁶⁸ 68. A process for raising an animal as claimed in Claim 9, wherein said material is mixed with a dry ground grain to lower the water content of the material.

REMARKS

The attached Figure 6 is being substituted for Figure 6 as originally filed with the application, because in the originally filed Figure 6 the bars representing total fatty acids and omega-3 highly unsaturated fatty acids were misplotted for ATCC Accession No. 20889. These particular bars were misplotted because a graphics plotting computer program was used to